

# Hayley Davis

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## SUMMARY

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Chef with a track record building high-impact solutions and improving retention.

## EXPERIENCE

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**Line Cook** — Poulos Group (2019-02-10 - 2020-11-19)

- Catered private events for up to 191 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

**Private Chef** — Daugherty - Rempel (2019-06-24 - 2020-09-01)

- Catered private events for up to 167 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.

**Executive Chef** — Hudson, Dicki and Powlowski (2022-08-01 - Present)

- Catered private events for up to 72 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 31% with vendor negotiations and waste controls.

## TECHNICAL SKILLS

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### Cuisine Styles

Pastry • Asian Fusion • French • Mediterranean

### Kitchen Skills

Menu Design

### Operations

Inventory Management • Catering • Supplier Negotiation

### Soft Skills

Time Management • Team Leadership • Training

## EDUCATION

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B.A. Hospitality Management, Grimes, Towne and Schimmel Institute (2014)

## PROJECTS

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**adstringo decens** - Smart attitude-oriented firmware

**coadunatio corporis vigilio** - Upgradable human-resource matrices